



Gambian Standard for Fresh potato tuber — Specification

ICS 67.080.20

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DATE OF PUBLICATION

This Gambian Standard was Gazetted under the authority of the Bureau in February 2016.

THE GAMBIA STANDARDS BUREAU

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For further information on and copies of Gambian Standards, please contact The Gambia Standards Bureau.

COMMITTEE REPRESENTATIVES

The Technical Committee on National Food Standards which supervised the development of this Gambian Standard consists of representatives from the following organizations:

National Codex, Sanitary and Phytosanitary Committee (NCSPSC)

Food Safety and Quality Authority of The Gambia (FSQA)

National Nutrition Agency (NaNA)

Food Technology Unit of Department of Agriculture (FTU-DOA)

Animal Health and Production Services (AHPS)

Plant Protection Services (PPS)

National Agricultural Research Institute (NARI)

National Association of Food Processors (NAFP)

National Poultry Farmers Association of The Gambia (NPFA)

National Women Farmers Association (NAWFA)

Consumer Protection Association of The Gambia (CPAG)

Jawneh and Family Cashew Farm (JFCF)

Agribusiness Services and Production Association (ASPA)

Gambia Livestock Marketing Agency (GLMA)

Fisheries Department

Association of Fishing Companies

The Working Group on plant base food products which developed this Gambian Standard consists of representatives from the following Organizations:

Agribusiness Services and Production Association (ASPA)

National Women Farmers Association (NAWFA)

National Agricultural Research Institute (NARI)

Plant Protection Services (PPS)

Gambia Groundnut Cooperation (GGC)

GAMHOPE

FOREWORD

The Gambia Standards Bureau (TGSB), in conformity with international best practice, coopted the National CODEX, Sanitary and Phytosanitary Committee (NCSPSC) as its Technical Committee (TC) on Food Standards. The Secretariat for this TC is the Bureau. This TC developed the Standard for fresh potato tuber using the East African Committee Draft as working document.

This Gambian Standard applies to fresh potato tubers intended for processing for direct human consumption.

The Standard addresses the following:

- Scope and description;
- Essential Composition and quality factors;
- Contaminants;
- Hygienic requirements;
- Packaging;
- Labelling requirements;

This Standard can be obtained from The Gambia Standards Bureau

Scope

This standard specifies the requirements for early and ware potato tuber of varieties (cultivars) grown from (*Solanum tuberosum* L.) and its hybrids, to be supplied fresh to the consumer, and either packaged or sold loose for human consumption. It does not cover the requirements for potato tubers intended for industrial processing or seed potato tuber.

Early potatoes are obtained from early varieties and/or are harvested at the beginning of the season in the country of origin. Early potatoes means potatoes harvested before they are completely mature, marketed immediately after their harvesting, and whose skin can be easily removed without peeling.

Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CAC/RCP 1: 1969, *General principles of food hygiene — Code of practice*

GAMSCODEX 1: 1985, *Labeling of Prepackaged foods — Labelling*

CAC/GL 21, *Principles for the establishment and application of microbiological criteria for foods*

CAC/RCP 44, *Recommended international code of practice for the packaging and transport of tropical fresh fruits and vegetables*

CAC/RCP 53, *Code of hygienic practice for fresh fruits and vegetables*

CODEX STAN 193, *Codex general standard for contaminants and toxins in food and feed*

ISO 874, *Fresh fruits and vegetables — Sampling*

ISO 6561, *Fruits and vegetables and derived products — Determination of cadmium content Flameless atomic absorption spectrometric method.*

ISO 6633, *Fruits and vegetables and derived products — Determination of lead content — Flameless atomic absorption spectrometric method.*

ISO 4831, *Microbiology — General guidance for the enumeration of coliforms — Most probable number technique*

ISO 4833, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of micro organisms — Colony — count technique at 30 °C.*

ISO 7563, *Fresh fruits and vegetable — Vocabulary*

ISO 16654, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Escherichia coli 0157.*

3 Definitions

For the purposes of this standard, the terms and definitions in ISO 7563, and the following terms and definitions apply.

3.1 black heart

blackening of tissues in the centre of the potato tuber

3.2 badly misshapen

potato tuber that is seriously deformed relative to the varietal shape

3.3 clean

practically free from dirt or staining and practically no loose dirt or other foreign matter present in the container

3.4 damaged

shall mean any defect or injury which is readily apparent upon examination, or which affects the edible quality of the potato tuber

3.6 defects

defects which can be detected externally. However, cutting may be required to determine the extent of the injury.

3.7 firm

shall mean potato tuber that are not soft, flabby or shrivelled

3.8 food grade material

one that will not transfer non-food chemicals into the food and contains no chemicals which would be hazardous to human health

3.9 foreign matter

any material other than that originating from the potato tuber

3.10 hollow heart

cavities of various sizes in the centre of the tuber

3.11 intact

not having any part removed or damaged such that it makes the potato tuber incomplete

3.12 malformed

shape of a potato tuber not typical of the cultivar/variety concerned

3.13 mature potato tuber

Potato tuber with the skin of potato tuber that is generally firmly set and not feathered

3.14 practically clean

shall mean potato tuber that are free from dirt, stain or other foreign matter, but not from unavoidable dirt incidental to improper harvesting and packing.

3.15 serious damage

shall mean any injury or defect which seriously affect the appearance or the edible quality of the potato tuber

3.16 similar varietal characteristics

potato tuber that are of the same variety and type.

3.1 sprout

new shoot emerging from the tuber

3.18 sound wholesome

free from disease, serious deterioration (such as but not limited to decay, breakdown, freezing damage, or soft or shrivelled specimens) or adulteration/contamination, that appreciably affects their appearance, edibility, the keeping quality of the produce or market value.

3.19 industrial processing

production of potato products such as starch, flour, livestock feeds, paste, granules and syrups



Only the informative sections of standards are publicly available. To have access to the full standard, you will need to purchase the standard from The Gambia Standards Bureau. You can contact the Bureau on **TEL: 4464210**, **Email: info@tgsb.gm**

